

Claims

1. Device for forming a dough portion comprising a pressure roller and a counter roller placed below it for in between them rolling out the dough portion into a dough slice, wherein the device comprises a conveyor belt for conveying and at least in the direction of conveyance supporting the dough slice to a further treatment device during and after rolling out, wherein the conveyor belt is passed through between the pressure roller and the counter roller and abuts the counter roller.

5 2. Device according to claim 1, wherein the conveyor belt supports the
10 dough slice in the further treatment device.

3. Device according to claim 1 or 2, wherein the counter roller has a diameter that is, preferably several times, larger than the diameter of the pressure roller.

1.5 4. Device according to claim 3, wherein the pressure roller is placed downstream of a vertical plane through the centre line of the counter roller.

20 5. Device according to claim 4, wherein the conveyor belt is positioned for conveyance in downward inclined direction.

6. Device according to claim 3, 4 or 5, furthermore comprising a feed conveyor with discharge end which considered in direction of conveyance is situated at a distance upstream of the pressure roller.

25 7. Device according to claim 2, wherein the further treatment device

comprises a device for rolling up the dough slice.

8. Device according to any one of the preceding claims, wherein the conveyor belt extends over almost the full width of the counter roller.

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9. Device according to any one of the preceding claims 1-7, wherein the conveyor belt is composed from a number of conveyor straps that are placed parallel and with intermediate space.

10 10. Device according to claim 9, wherein the conveyor straps are cord-shaped or ribbon-shaped.

11. Device according to claim 9 or 10, wherein the counter roller comprises grooves over its circumferential surface in which grooves the conveyor straps have been placed.

15 12. Device according to claim 11, wherein the depth and the width of the grooves almost equal the thickness and the width of the conveyor straps.

20 13. Device according to claim 11 or 12, wherein the device in the circulation of the grooves comprises cleaning or scraping means for cleaning the grooves.

25 14. Device according to claim 9-13, wherein the conveyor straps form a first belt conveyor and wherein the device comprises a second belt conveyor, which comprises a number of further conveyor straps placed parallel and with intermediate space, wherein the conveyor straps of the first belt conveyor are situated between the conveyor straps of the second belt conveyor at the location of the transition from the first to the second belt conveyor.

30 15. Device according to claim 14, wherein the second belt conveyor

supports the dough portion in a further treatment device.

16. Device according to any one of the preceding claims, wherein the counter roller is adapted as a circulating roller for the conveyor belt or the
5 conveyor straps.

17. Device according to any one of the preceding claims, wherein the surface of the conveyor belt or conveyor straps for supporting the dough slice is adapted for, at least in the direction of conveyance, holding the
10 dough slice.

18. Device according to claim 17, wherein the surface is provided with a texture.

15 19. Device according to claim 18, wherein the texture comprises an undulated pattern and/or a series of notches.

20. Device according to any one of the preceding claims, wherein the device in the circulation of the conveyor belt comprises cleaning and/or scraping
means for cleaning the conveyor belt or conveyor straps.

21. Assembly for forming a dough portion comprising:

a device for rolling out a dough portion comprising a pressure roller and a counter roller placed below it, wherein the counter roller is adapted as
25 a first circulating roller for a conveyor belt,

a further treatment device comprising a second circulating roller for a conveyor belt, and

a conveyor belt that is wrapped around the first and second circulating rollers for conveying and supporting the dough portion during and after rolling
30 out to and in the further treatment device.

22. Device for forming a dough portion provided with one or more of the

characterising measures described in the attached description and/or shown in the attached drawings.

23. Assembly for forming a dough portion provided with one or more of the

5 characterising measures described in the attached description and/or shown in the attached drawings.